

# FROM THE KITCHEN

## STARTERS

### BEEF WITH CHIHUAHUA CHEESE EMPANADAS 🌙

Served with Salsa Verde & Queso Fresco

**\$8.95**

### CHIPOTLE SPINACH & KALE WITH FETA CHEESE EMPANADAS 🌙

Served with Salsa Verde & Queso Fresco

**\$8.95**

### ROASTED GREEN BEANS

Preserved Meyer Lemon Garlic Sauce

**\$5.95**

### PAN-SEARED BRUSSEL SPROUTS

Sofrito Aioli and Parmesan Cheese

**\$5.95**

### CRISPY PORK BELLY 🌙

Soy Miso Glaze, Fresh Pineapple and Grape Chutney, Scallions,  
Togarashi Spice

**\$10.95**

### CURRIED DEVILED EGGS 🌙

**\$5.95**

### TOASTED CHICKPEA HUMMUS 🌙

Roasted Poblano, Chickpea & Caper Chutney, Grilled Pita Bread,  
Fresh Jicama and Celery

**\$7.95**

### CHARCUTERIE BOARD 🌙

Assorted Cured Meats and Cheeses, Dried Fruit, Nuts, Cornichons  
and Dijon Mustard with Flat Bread

**\$13.95**

### BBQ PULLED CHICKEN SLIDERS

roasted Brussel sprout slaw, pepper jack cheese, bbq sauce and  
fresno peppers on a pretzel roll

**\$10.95**

### CHEESE FONDUE

Red pepper, green pepper, onion, jalapeno served with crispy pita

**\$7.95**

Add Applewood smoked bacon \$1.50

# FLATBREADS

## BASIL PESTO FLATBREAD

Chihuahua & Parmesan Cheese, Basil Pesto, Arugula and House-made Marinara

**\$9.95**

## VERDE CHICKEN FLATBREAD

Tomatillo Salsa, Fresh Corn, Grilled Chicken, Cilantro, Pepper jack and Chihuahua Cheese

**\$12.95**

# SALADS

## KOHLRABI & FENNEL SALAD\*

Ginger Maple Dressing with Red Leaf Lettuce, Honeycrisp Apple, Candied Walnuts.

**\$5.50 Appetizer/ \$11.95 Entree**

## COBB SALAD

Grilled Marinated Chicken Breast, Romaine, Arugula, Buttermilk Blue Cheese Dressing, Hard-Boiled Egg, Marinated Tomatoes, Pickled Green Beans, Brioche Croutons, Ranch Dressing

**\$13.95**

## LIME-GRILLED SHRIMP SALAD

Romaine, Arugula, Avocado, Cilantro, Pickled Peppers, Jicama, Queso Fresco, Tortilla Chips, Citrus Vinaigrette.

**\$13.95**

## CAESAR SALAD\* ☾

Romaine Lettuce, Parmesan, Brioche Croutons, Homemade Caesar Dressing.

**\$4.50 Appetizer/ \$10.95 Entree**

## BABY SPINACH, KALE & ROASTED BEETS\* ☾

Marinated Artichokes, Goats Milk Feta Cheese, Pita Croutons, Shallot Red Wine Vinaigrette

**\$5.50 Appetizer/ \$11.95 Entree**

## NEW MEXICO SALAD\*

Mixed Greens, Corn, Black Bean, Cherry Tomatoes, Jicama, Tortilla Strips, Cilantro Jalapeño Vinaigrette

**\$5.50 Appetizer/ \$11.95 Entree**

## QUINOA SALAD\*

Green apple, cucumber, red and green onion, Dijon rice wine vinaigrette topped with kale and arugula on a light summer tomato sauce

**\$11.95 Entree**

### \*Add to your Salad

Grilled Chicken Breast \$2.50

Grilled Shrimp \$3.50

Painted Hills Ranch Flat Iron Steak \$5.50

# ENTREES

## ROASTED CHICKEN WITH LIME GARLIC SAUCE TRIO

Served over fingerling Potatoes with Fresh Green Beans

**\$15.95**

## PAINTED HILLS RANCH FLAT IRON STEAK

Bourbon Horseradish Pan Sauce, Hand-cut French Fries

**\$19.95**

## TRIO OF BEEF SKEWERS

Red and Green Pepper, Red Onion, Mushroom, Marinated in Cilantro and Lime

**\$10.95**

## TRIO OF CILANTRO CHICKEN SKEWERS

Red and green pepper, Red Onion, Mushroom, Marinated with cilantro lime marinade

**\$10.95**

## HOMEMADE PAPPARDELLE BOLOGNESE

Pork Ragout, Rosemary and Pickled Grapes.

**\$13.95**